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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
09/693,084	10/19/2000	Kenneth B. Trauner	P1-15	7795
7:	590 03/27/2003			
John P Wooldridge			EXAMINER	
1334 Ridgestone Court Livermore, CA 94550			CROSS, LATOYA I	
			ART UNIT	PAPER NUMBER
			1743	
			DATE MAILED: 03/27/2003	

Please find below and/or attached an Office communication concerning this application or proceeding.

		He				
	Application No.	Applicant(s)				
Office Assistant Communication	09/693,084	TRAUNER ET AL.				
Office Action Summary	Examin r	Art Unit				
	LaToya I. Cross	1743				
The MAILING DATE of this communication app Period for Reply	ars on the cover sheet with the	correspond nc address				
A SHORTENED STATUTORY PERIOD FOR REPLY THE MAILING DATE OF THIS COMMUNICATION. - Extensions of time may be available under the provisions of 37 CFR 1.13 after SIX (6) MONTHS from the mailing date of this communication. - If the period for reply specified above is less than thirty (30) days, a reply If NO period for reply is specified above, the maximum statutory period w - Failure to reply within the set or extended period for reply will, by statute, - Any reply received by the Office later than three months after the mailing earned patent term adjustment. See 37 CFR 1.704(b). Status	i6(a). In no event, however, may a reply be till within the statutory minimum of thirty (30) day ill apply and will expire SIX (6) MONTHS from cause the application to become ABANDONE	mely filed ys will be considered timely. n the mailing date of this communication. ED (35 U.S.C. § 133).				
1) Responsive to communication(s) filed on <u>06 Jago</u>	anuary 2003 .					
2a)⊠ This action is FINAL . 2b)☐ Thi	s action is non-final.					
3) Since this application is in condition for allowance except for formal matters, prosecution as to the merits is closed in accordance with the practice under <i>Ex parte Quayle</i> , 1935 C.D. 11, 453 O.G. 213.						
Disposition of Claims	land and the settlers					
4)⊠ Claim(s) <u>1-42,44,45 and 47</u> is/are pending in the	• •					
4a) Of the above claim(s) is/are withdrawn from consideration.						
5) Claim(s) is/are allowed.						
6) Claim(s) 1-15,24,31-38,41,42,44,45 and 47 is/are rejected.						
7)⊠ Claim(s) <u>16-23,25-30,39 and 40</u> is/are objected to.						
8) Claim(s) are subject to restriction and/or Application Papers	election requirement.					
9) The specification is objected to by the Examiner.						
10)☐ The drawing(s) filed on is/are: a)☐ accepted or b)☐ objected to by the Examiner.						
Applicant may not request that any objection to the drawing(s) be held in abeyance. See 37 CFR 1.85(a).						
11)☐ The proposed drawing correction filed on is: a)☐ approved b)☐ disapproved by the Examiner.						
If approved, corrected drawings are required in reply to this Office action.						
12) ☐ The oath or declaration is objected to by the Exa	aminer.					
Priority under 35 U.S.C. §§ 119 and 120						
13) Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f).						
a) ☐ All b) ☐ Some * c) ☐ None of:						
 Certified copies of the priority documents 	have been received.					
Certified copies of the priority documents	have been received in Applicat	ion No				
 3. Copies of the certified copies of the priori application from the International Bur * See the attached detailed Office action for a list of 	eau (PCT Rule 17.2(a)).	•				
14) Acknowledgment is made of a claim for domestic priority under 35 U.S.C. § 119(e) (to a provisional application).						
a) The translation of the foreign language prov 15) Acknowledgment is made of a claim for domestic	visional application has been rec	ceived.				
Attachment(s)	-					
1) Notice of References Cited (PTO-892)	4) Interview Summar	v (PTO-413) Paner No(e)				

U.S. Patent and Trademark Office PTO-326 (Rev. 04-01)

2) Notice of Draftsperson's Patent Drawing Review (PTO-948)

3) Information Disclosure Statement(s) (PTO-1449) Paper No(s)

6) Other:

5) Notice of Informal Patent Application (PTO-152)

DETAILED ACTION

This Office Action is in response to Applicant's amendment filed on January 6, 2003 and entered as Paper No. 4. Claims 1-42, 44, 45 and 47 are pending.

Withdrawal of Rejections from Previous Office Action

- The rejection of claims 5, 33 and 35 under 35 USC 112, second paragraph is withdrawn in view of Applicants' amendments to clarify the claims.
- All rejections under 35 USC 102 and 35 USC 103 are withdrawn in view of Applicants' amendment to the claims in state that the means for sensing data includes a sensor which directly contacts the wine or the wine vapor.

Claim Rejections - 35 USC § 103

- 1. The text of those sections of Title 35, U.S. Code not included in this action can be found in a prior Office action.
- 2. Claims 1-5, 8-15, 24, 31, 34 and 36-38 are rejected under 35 U.S.C. 103(a) as being unpatentable over US Patent 6,062,126 to Johnson et al in view of US Patent 5,738,442 to Paron et al.

Johnson et al teach a beverage quality control apparatus. The apparatus includes a sensor configured to be in thermal communication with the beverage and to detect attainment of a predetermined temperature. The apparatus also includes an indicator coupled to a timer, configured to indicate to the user the status of the timer and thus, the quality of the beverage. See abstract. The quality control apparatus is designed to fit within a beverage container (col. 2, lines 54-65. The sensor is in thermal communication with the beverage in the container,

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such that heat energy from the beverage is transferred directly or indirectly to the sensor.

Alternatively, the sensor may be situated within the container, itself (col. 3, lines 16-23). The indicator may include a visual display, such as an LCD display (col. 3, lines 3-4). The sensor may be coupled to a controller suitable to link the sensor, timer and indicator. The sensor may also be covered by a protective covering (col. 3, lines 23-28).

At col. 2, lines 61-65, Johnson et al teach that the quality control apparatus may be used on any container holding any beverage. Johnson et al fail to teach specifically using the apparatus to determine the quality of wine in a wine bottle.

Paron et al teach a wine temperature indicator for determining the temperature of wine within a bottle. Paron et al teach that the temperature of wine can make a considerable difference in taste. Further, Paron et al teach that it is preferable to measure the wine temperature without opening the bottle.

It would have been obvious to one of ordinary skill in the art to incorporate the quality control apparatus of Johnson et al into a wine bottle to allow the user to determine the temperature, and thus, the quality of the wine. Where the quality control apparatus is incorporated into the wine container itself, as suggested by Johnson et al, the user will be able to determine the quality of wine without opening the bottle.

Therefore, for the reasons set forth above, Applicants' claimed invention is deemed to be obvious, within the meaning of 35 USC 103 in view of the teachings of Johnson et al and Paron et al.

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3. Claims 6, 7, 24, 32, 33, 35, 41, 42, 44, 45 and 47 are rejected under 35 U.S.C. 103(a) as being unpatentable over Johnson et al and Paron et al as applied to claims 1-5, 8-15, 24, 31, 34 and 36-38 above, and further in view of US Patent 5,969,606 to Reber et al.

The disclosures of Johnson et al and Paron et al are described above. Neither reference teaches sensing data selected from alcohol, sugar, pH, etc. as recited in claim 7, 33 and 35.

Further, neither reference teaches a microprocessor or an external computer.

Reber et al teach a sensor that senses a condition of a food item within a container. The food item may be a liquid food item such as fruit juices, milk, etc. The sensor is one that senses humidity, temperature, food quality, or acidity (pH). A signal is communicated from the sensor to an electronic tag and in turn to an indicator. The indicator provides either an audible or visual indication of the condition of the food item. See col. 3, line 32 – col. 4, line 4. A processor, which may be in the form of a microprocessor, is used to communication information between the sensor and the electronic tag (col. 6, lines 1-9). A receiver and transmitter are coupled to the processor to transmit information regarding the condition of the food for external readings (col. 6, lines 16-20).

It would have been obvious to one of ordinary skill in the art to include a sensor capable of sensing pH into the device of Johnson et al to allow the user to determine the acidity of the beverage and in turn determine the quality of the beverage. Further, it would have been obvious to one of ordinary skill in the art to use a microprocessor to transform information into a form comprehendible by the user and further download the information into an external computer for storing the result for later use.

With respect to claims 42, 44, 45 and 47, Reber et al teach that the sensor can be integrated with the cover of the food container. It would have been obvious to one of ordinary

skill in the art to use sensor in the cork of wine containers because it is known in the art that the presence of chemicals such as those recited in claim 44 in corks can affect the wine quality.

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Therefore, for the reasons set forth above, Applicants' claimed invention is deemed to be obvious, within the meaning of 35 USC 103, in view of the teachings of Johnson et al and Paron et al and further in view of Reber et al.

Allowable Subject Matter

4. Claims 16-23, 25-30, 39 and 40 are objected to as being dependent upon a rejected base claim, but would be allowable if rewritten in independent form including all of the limitations of the base claim and any intervening claims.

The prior art of record fails to teach or suggest a sensor means for measuring the absorption spectrum of wine, wherein the sensor means is in contact with the wine itself or the wine vapor inside the wine bottle.

Response to Arguments

- 5. Applicant's arguments with respect to claims 1-42, 44, 45 and 47 have been considered but are most in view of the new ground(s) of rejection.
- 6. Applicant's amendment necessitated the new ground(s) of rejection presented in this Office action. Accordingly, THIS ACTION IS MADE FINAL. See MPEP § 706.07(a). Applicant is reminded of the extension of time policy as set forth in 37 CFR 1.136(a).

A shortened statutory period for reply to this final action is set to expire THREE MONTHS from the mailing date of this action. In the event a first reply is filed within TWO

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after the end of the THREE-MONTH shortened statutory period, then the shortened statutory

period will expire on the date the advisory action is mailed, and any extension fee pursuant to

MONTHS of the mailing date of this final action and the advisory action is not mailed until

37 CFR 1.136(a) will be calculated from the mailing date of the advisory action. In no event,

however, will the statutory period for reply expire later than SIX MONTHS from the date of

this final action.

Any inquiry concerning this communication or earlier communications from the

examiner should be directed to LaToya I. Cross whose telephone number is 703-305-7360.

The examiner can normally be reached on Monday-Friday 8:30 a.m. - 5:00 p.m..

If attempts to reach the examiner by telephone are unsuccessful, the examiner's

supervisor, Jill A. Warden can be reached on 703-308-4037. The fax phone numbers for the

organization where this application or proceeding is assigned are 703-872-9310 for regular

communications and 703-872-9311 for After Final communications.

Any inquiry of a general nature or relating to the status of this application or

proceeding should be directed to the receptionist whose telephone number is 703-308-0661.

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March 18, 2003

Supervisory Patent Examiner
Technology Center 1700

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